

CHANGES IN BOTH QUALITY AND COMPOSITION OF MEAT IN CASTRATED AND NONCASTRATED HOGGETS
CLENBUTEROL

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The effect of clenbuterol (1 mg/kg diet) on both quantitative and qualitative carcass characteristics in castrated and noncastrated male hoggets fed diets contained 4.1 MJ energy and 130 g protein/kg feed, respectively.

Clenbuterol intake induces a growth of preslaughter weight, slaughter carcass and carcass (weight and surface) of *m. Longissimus dorsi* in both castrated and Noncastrated hoggets.

A protein increase was established in the meat and *m. Longissimus dorsi*, regardless of physiological condition. Myoglobin decrease as well as some changes in pH, colour, water holding capacity, show that clenbuterol makes worse the quality of meat produced.

Drastic reducing of fats in animals treated (about 5 times in *m. Longissimus dorsi* and about 2 times in mean meat samples) is not accompanied with changes in their fatty-acid composition.

CONCLUSION

In our previous investigations on growing lambs, clenbuterol used in both the same dose and duration of treatment, was established to show different effect depending on energy value of diet (SHINDARSKA et al., 1991). At high concentrated feeding, an increase of meat, respectively of protein and decrease of fats in the carcass was observed, this being in conformity with investigation of other authors (DICEMAN et al., 1987, BOHOROV et al., 1987, et al., 1987). Contrarivise, at low concentrated feeding, clenbuterol has negative effect, showing that its influence on metabolism of animals depends on both feeding type and dose (WILLIAMS, 1987).

It is interesting to investigate to what extent β -agonists show effect on animals of different growth. In this connection, the present study has been conducted, studying the effect of clenbuterol (used in a low dose and for for a long time) on both quantitative characteristics of carcass in both castrated and noncastrated hoggets.

MATERIAL AND METHODS

Two experiments have been conducted on both male noncastrated and castrated hoggets, 8 months old and live weight 46 and 43 kg, respectively at starting of trial. Animals of each experimental group were divided in control and two experimental groups. For the whole experimental period - during 6 months - animals of both experiments in all groups received the same diet containing 4.1 MJ of energy and 130 g of crude protein per kg diet. To the diet of animals of experimental groups in both experiments, every day 1 mg of clenbuterol per kg diet has been added.

Control animals were fed in groups, ad libitum and free access to water. Feed quantity of each experimental group was determined through intake of both experimental groups. During the experiment, live weight was controlled every month and feed intake - every day.

At the end of experimental period, 4 animals of both control and first experimental group of each trial have been slaughtered. In view of eliminating residual matter, animals of second experimental group were slaughtered a week later, receiving no clenbuterol in that group. After boning and grinding the left half of the carcass, mean samples of ground meat as *m. Longissimus dorsi* (LD) have been taken. In meat and muscle samples, fat and protein contents were determined, using the routine methods (SOXHLET, KJELDAHL). Methods for determining meat quality are described in previous publications (PINKAS et al., 1984). Total fatty acids of *m. Longissimus dorsi* and mean meat samples have been extracted. Their fatty acid composition was determined through gas - chromatography. For statistical evaluation of results obtained, t-criterion of STUDENT was used.

RESULTS AND DISCUSSION

Results presented in table 1 show that noncastrated hoggets of control group for the first experiment are of a slight intensiver growth compared to castrated control of the second experiment (DIKEMAN et al., 1985). Analogical result has been also established in trails on cattle, pigs and lambs (DIKEMAN et al., 1985). No significant differences have been established between both castrated and noncastrated animals in carcass characteristics (weight of slaughter carcass, as well as in both the weight, length and area of *m. Longissimus dorsi*).

Both protein and fat contents of carcass, and *m. Longissimus dorsi* in castrated animals is equal to that of noncastrated (table 2). In castrated calves was established conversely, higher fat content in *m. Longissimus dorsi* (PINKAS et al., 1987; MARINOVA et al., 1992). Result obtained in hoggets is most likely conditioned - in certain extent - by the age of castration (8 months) on the one part, and on the other hand by extensive feeding type energy - 4,1 MJ and protein 130 g/kg diet.

Higher pH and lower WBC values have been established in noncastrated animals (table 2). That provides a possibility for DFD-meat appearing at close values in myoglobin content between both classes of animals.

Physiological condition changed of animals has exerted no significant effect on fatty-acid composition of lipids in both meat and m.Longissimus dorsi samples studied (table 3).

Clenbuterol treatment has exerted no effect on average daily gain, final live weight in animals of both experiments, respectively (table 1). Similar results have been obtained in growing lambs (BOHOROV et al., 1987; SHINDARSKA et al., 1991) and in castrated lambs (SHIAVETTA et al., 1990).

Results, presented in table 1, show that meat content in experimental animals of second experiment is higher than that of control ones, accompanied by increasing the weight and m.Longissimus dorsi area. In noncastrated animals (I experiment) clenbuterol leads to analogical changes in m.Longissimus dorsi.

Data about chemical composition of meat and m.Longissimus dorsi (table 2) show positive effect of clenbuterol on protein content (by increase of 10-12 %) in both experiments. Higher deposition rate of protein in experimental lambs fed high-concentration diets (SHINDARSKA et al., 1991; BOHOROV et al., 1987) is conditioned by intense growth at that age.

Clenbuterol participation in diet for experimental animals in both experiments led to reducing the fat content in meat (by 40 %) and to drastic decrease in m.Longissimus dorsi (5 times), not corresponding to increasing rate of protein. Lower retention rate of fats in this study, compared to our data for growing lambs (SHINDARSKA et al., 1991), is likely conditioned by the age of animals (compared growth and susceptibility to deposition of more fats) resulting in a major effect.

Clenbuterol activity on pH and WBC (table 2) is influenced by the sex of animals, the effect being opposed - in noncastrated it decreases indication for DFD meat, and in castrated it induces its appearance. Results obtained by us about both composition and quality of m.Longissimus dorsi in castrated animals are one-way to those in another our study (BOHOROV et al., 1987). BEERMANN et al (1985), ALLEN et al. (1985a) also report higher pH of the muscle (by 0,3 units) in sheep treated with cimaterol and appearance of DFD meat.

Results of fatty acid composition (table 3) of lipids in both meat and m.Longissimus dorsi for castrated and noncastrated animals show no significant differences. Drastic reduction of fats in m.Longissimus dorsi of experimental animals is not accompanied by changes in fatty acid profile. Clenbuterol treatment leads to increasing the unsaturation (as a result of changing the relative contents of 18 : 1 and 18 : 0) of triacylglycerols in meat samples for noncastrated animals. Increased total unsaturation of samples studied rather than observed changes in subcutaneous adipose tissue of that category of animals (BANSKALIEVA et al., 1992).

Both quality and composition of body lipids are also known to determinate a great extent - both meat value and quality. The use of β -agonists leads to producing leaner meat of good fatty acid composition. On the other hand, however both WBC, pH and myoglobin suppose worsened qualitative.

One week pause before slaughtering animals received no clenbuterol suppresses elimination of residual matter of that compound (HOVELL et al., 1988). Results presented in tables 1, 2, 3 show that clenbuterol effect on traits studied does not fade away, in contrast to the same traits obtained in younger animals (SHINDARSKA et al., 1992).

CONCLUSION

Regardless of increasing both the weight and m.Longissimus dorsi area, clenbuterol exerts no effect on total meat quality in carcass of castrated and noncastrated hogs. Leaner meat produced, however, is of worsened qualitative characteristics.

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with weight, gain and carcass analysis

Traits	Noncastrated			Castrated		
	Control	Exp.1	Exp.2	Control	Exp.1	Exp.2
Final weight and gain						
Initial body weight, kg						
Final body weight	46.46 ± 2.30	45.50 ± 3.50	45.50 ± 3.50	43.27 ± 3.04	42.73 ± 3.85	42.73 ± 3.85
Average daily gain	63.27 ± 5.31 ^a	63.10 ± 7.30	63.10 ± 7.30	56.54 ± 4.03 ^b	58.18 ± 5.51	58.18 ± 5.51
Carcass analysis						
Live weight before slaughtering, kg	109 ± 26	114 ± 25	114 ± 25	86 ± 16	100 ± 11	100 ± 11
Final body weight, kg	61.25 ± 3.59	61.50 ± 2.89	62.30 ± 1.04	54.75 ± 3.78	56.00 ± 0.82	56.67 ± 2.16
Viscera, kg	25.75 ± 3.21	25.25 ± 2.30	25.57 ± 2.60	24.57 ± 3.20	24.98 ± 1.65	24.90 ± 3.57
Meat, kg	18.15 ± 1.80	18.50 ± 1.20	20.30 ± 1.70	16.85 ± 1.30	19.25 ± 1.30	17.80 ± 1.10
Measurement m.Lang.dorsi	5.50 ± 0.24	5.50 ± 0.24 ¹	6.60 ± 0.26 ²	5.20 ± 0.39	4.50 ± 0.27	4.86 ± 0.29
Weight m.Lang.dorsi, g	538 ± 94 ¹	698 ± 95 ²	790 ± 92 ²	568 ± 66 ¹	705 ± 49 ²	673 ± 168 ²
Area m.Lang.dorsi, sm	39.0 ± 2.2	39.1 ± 3.2	39.5 ± 1.9	35.9 ± 2.6	35.1 ± 1.8	34.3 ± 2.8
Perimeter m.Lang.dorsi, sm ²	21.6 ± 3.0 ¹	26.0 ± 3.5 ¹	30.7 ± 3.5 ²	25.2 ± 2.0 ¹	29.2 ± 1.9 ²	30.2 ± 3.8 ²

the smallest possible difference between the superscripts (D) is : D = 1, P<0,05; D = 2, P<0,01; D = 3, P<0,001 differences (P<0,05) between control groups are indicated with different letters (a,b).

Table 2

Chemical composition and quality characteristics of meat and m.Longissimus dorsi

Traits	Noncastrated			Castrated		
	Control	Exp.1	Exp.2	Control	Exp.1	Exp.2
Meat, %						
water	68.86 ± 3.89 ¹	72.13 ± 1.36 ³	68.53 ± 1.93 ³	66.50 ± 4.41 ¹	70.56 ± 2.98 ³	71.93 ± 1.93 ³
protein	17.61 ± 0.73 ¹	20.34 ± 0.74 ³	20.52 ± 1.32 ^{3,2}	18.46 ± 0.88 ¹	20.27 ± 0.33 ^{3,2}	19.79 ± 0.55 ^{3,2}
fats	13.20 ± 3.76 ¹	7.15 ± 1.37 ²	10.11 ± 1.00 ^{2,1}	14.45 ± 1.94 ¹	8.99 ± 1.33 ²	4.04 ± 1.41 ²
mineral matter m.Long.dorsi	0.82 ± 0.12	0.86 ± 0.08	1.10 ± 0.10	0.92 ± 0.07	0.74 ± 0.12	0.99 ± 0.12 ²
water, %	75.30 ± 1.95 ¹	75.92 ± 0.57 ⁴	75.41 ± 0.37 ⁴	74.76 ± 1.23 ¹	76.26 ± 0.45 ²	76.26 ± 1.17 ²
protein, %	19.41 ± 0.08 ¹	23.05 ± 0.50 ³	23.44 ± 0.76 ³	20.89 ± 1.22 ¹	22.97 ± 0.58 ³	23.07 ± 0.79 ³
fats, %	5.17 ± 2.11 ¹¹	0.94 ± 0.08 ²	1.27 ± 0.61 ²	4.20 ± 0.55 ³	0.82 ± 0.23 ³	0.80 ± 0.71 ³
mineral matter, %	1.00 ± 0.17 ^{1,a}	1.06 ± 0.04 ³	1.23 ± 0.06 ³	1.00 ± 0.02 ^{1,c}	0.99 ± 0.14 ²	1.08 ± 0.05 ²
pH, 24h	6.24 ± 0.16	6.11 ± 0.18	5.80 ± 0.03	5.75 ± 0.17	6.13 ± 0.16	6.03 ± 0.06 ²
colour, 525 nm	16.23 ± 0.76	15.78 ± 0.77	17.18 ± 1.60	15.27 ± 0.93	15.27 ± 0.23	15.92 ± 1.20 ²
WBC, %	30.64 ± 1.34 ¹	32.64 ± 1.87 ⁴	32.37 ± 2.18 ³	37.25 ± 1.22 ¹	31.25 ± 2.44 ⁴	31.70 ± 4.85 ⁴
myoglobin, mg/g	4.51 ± 0.36 ¹	2.39 ± 0.15 ⁴	2.54 ± 0.59 ³	4.88 ± 0.65 ¹	2.64 ± 0.47 ⁴	2.80 ± 0.44 ⁴

If the smallest possible difference between the superscripts (D) is : D = 1, P<0,05; D = 2, P<0,01; D = 3, P<0,001; D = 4, P<0,0001. Significant differences (P<0,05) between control groups are indicated with different letters (a, b).

Table 3

Fatty acid composition (M%) of triacylglycerols from meat and m.Longissimus dorsi of hoggets

Fatty acids	Noncastrated			Castrated		
	Control	Exp.1	Exp.2	Control	Exp.1	Exp.2
Meat						
16:0	25.6 ± 1.1 ^a	26.5 ± 1.7	25.5 ± 1.3	29.0 ± 0.3 ^{1,b}	25.1 ± 1.1 ^{2,4}	26.5 ± 0.0 ⁴
16:1	3.3 ± 0.1 ^{1,a}	3.2 ± 0.2 ²	3.7 ± 0.4 ^{1,2}	3.2 ± 0.2 ^{1,b}	3.2 ± 0.5 ²	2.8 ± 0.5 ²
18:0	24.7 ± 0.1 ^{1,2}	21.3 ± 0.8 ³	21.2 ± 2.2 ²	21.7 ± 0.5 ^{1,b}	25.0 ± 0.9	24.8 ± 0.7 ²
18:1	41.5 ± 0.7 ^{1,2,a}	47.7 ± 1.1 ¹	42.7 ± 1.3 ²	42.7 ± 0.4 ^b	41.6 ± 0.9	41.8 ± 1.1 ⁴
18:2	5.0 ± 0.5	4.5 ± 0.4	6.7 ± 0.7	3.3 ± 0.5	5.0 ± 0.7	4.1 ± 0.5 ⁴
m.Long.dorsi						
16:0	27.3 ± 1.4 ¹	25.2 ± 1.2 ²	26.3 ± 0.7 ^{1,2}	28.2 ± 0.4 ²	26.2 ± 1.6 ^{1,4}	25.4 ± 0.1 ⁴
16:1	2.9 ± 0.2	5.1 ± 0.8	3.8 ± 0.6	3.1 ± 0.2	3.1 ± 0.3	3.2 ± 0.1 ⁴
18:0	20.0 ± 1.6	19.9 ± 0.4	18.5 ± 0.9	19.5 ± 0.7	20.9 ± 0.5	22.4 ± 1.1 ⁴
18:1	43.9 ± 0.8 ^{1,2}	44.1 ± 0.9 ¹	43.1 ± 1.2 ²	44.2 ± 1.1	44.2 ± 0.6	43.5 ± 1.0 ⁴
18:2	6.6 ± 0.6	5.8 ± 0.2	8.4 ± 1.0	5.0 ± 0.8	5.6 ± 0.6	5.6 ± 0.6 ⁴

If the smallest possible difference between the superscripts (D) is :D=1, P>0,05; D=2, P>0,01; D=3, P>0,001; D=4, P>0,0001. Significant differences (P>0,05) between control groups are indicated with different letters (a, b).